

anaconda

BAR • GRILL • PATIO DINING

STARTERS

CHIPS & SALSA 10

tomatillo salsa, pico de gallo (add guacamole 6)

ONION RINGS 8

green chile ranch

ROASTED MEDITERRANEAN OLIVES 14

new mexico goat cheese, roasted garlic, pita bread (CGF)

WHISKEY CURED SALMON 16

horseradish cream, pickles, olives, cucumber, crostini (CGF)

FRESH RICOTTA 15

evoo, local honey, fleur de sel, fresh baguette

TAMARIND SWEET & SPICY DUCK WINGS 14

sesame cucumber salad

SALADS

CLASSIC CAESAR 12

crisp romaine, parmesan, croutons, anchovy

MARINATED BEET SALAD 12

roasted marinated beets, heirloom tomatoes, onions, cucumbers, local greens, chèvre vinaigrette, pepitas (GF)

PEAR PECAN SALAD 12

pear, tender baby greens, bleu cheese, tamari pecans, dried local fruit (GF)

TUNA POKE BOWL 18

edamame, carrots, spicy mayo, jasmine rice and quinoa, wontons, avocado, mango, sesame seeds

THAI MARINATED CHICKEN WRAPS 14

lettuce, carrots, cucumbers, bell pepper, jalapeno, cilantro, peanut sauce, bean sprouts (GF)

ADD PROTEIN TO ANY SALAD

chicken breast 7 salmon 12

FROM THE GRILL

sandwiches and burgers come with a choice of side salad, sweet potato, beer battered or garlic fries

TAOS BISON BURGER 16

spicy caramelized onion jam, smoked gouda, american, avocado, dijon aioli, lettuce, tomato, onion

BEYOND MEAT BURGER 16

avocado, roasted beets, tomato, lettuce, pickles, chipotle aioli, wheat bun (V)

ANACONDA BEEF BURGER OR GRILLED CHICKEN SANDWICH 15

bacon, cheddar, jack, lettuce, tomato, onions, brioche bun, dijon aioli

SOUTHWEST SHORT RIB SHEPPARD'S PIE 26

roasted corn, green chile whipped potatoes, collard greens

PASTRAMI REUBEN 15

sauerkraut, secret sauce, swiss cheese on marble rye

TURKEY CLUB 15

sourdough, smoked turkey, applewood smoked bacon, avocado, roasted red pepper aioli, lettuce and tomatoes

STEAK FRITES 34

7oz flat iron, garlic fries, with chimichurri sauce & red pepper aioli

TAOS FAVORITES

FRITO PIE 12

ground bison, red chile, pinto beans, cheddar, sour cream, pico de gallo, lettuce (GF)

CARNE ADOVADA BURRITO 15

new mexico red chile carne adovada, pinto beans, cheese, smothered in red or green chile

CHICKEN FLAUTAS 15

guacamole, pico de gallo, pinto beans, cheddar, jack (GF)

BISON JEMEZ ENCHILADAS 16

ground bison, flour tortillas dipped in red chile, cheddar, jack, pinto beans, pico de gallo, lettuce, sour cream

CHEESE ENCHILADAS 12

blue corn tortillas, cheddar, pinto beans, lettuce, tomato, and sour cream (GF) add chicken 7

SMOKEN MEGA MAC AND CHEESE 18 HALF 9

bacon, green chile, three cheeses

SIDES

BEER BATTERED GARLIC FRIES 6

add chile & cheese 4, or truffle/parmesan 3

SIDE SALAD 6

carrot, red onion, tomato, apple basil vinaigrette (GF)

SWEET POTATO FRIES 6

add chile & cheese 4, or truffle/parmesan 3

COLLARD GREENS (GF) 5

20% Service Charge will be added to parties of 6 or more.

Executive Chef Cristina Martinez